

School Nutrition News

A Newsletter from the Wisconsin Department of Public Instruction, Division of Finance and Management

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Fall 2014

Message from Jessica Sharkus, Director of the School Nutrition Team (SNT)

As we venture into the new school year, I would like to thank you for all of the things you have accomplished in the School Nutrition Programs over the past few years in response to the Healthy, Hunger-Free Kids Act of 2010.

One of my favorite quotes is, "A bend in the road is not the end of the road unless you fail to make the turn." We are making the turn and, as a result, we have children who are healthier and ready to learn. The work you do each and every day will help us realize the goal of "Every Child a Graduate" in Wisconsin.

You are helping to provide children with the proper nutrition needed to learn, grow, and succeed.

Feedback on the new regulations, and how things are going or not going, is vital to the continued success of the programs. We want you to know that we are here to help you through the process of understanding and implementing the large number of regulatory changes. We are here to answer your questions, listen to your concerns, and provide technical assistance. We want to know what you are struggling with and what is going really well! Please do not hesitate to contact us.

What you do everyday makes a difference... it makes a difference in the lives of children in Wisconsin.

Thank you!

Pop Quiz: Spices



True or False: A school can offer non-sodium based spices on the serving line for students to use during meal service but the school does not need to measure and record the use of non-sodium based spices on their production records.

What do you think? Turn to the back page for the answer!

"Get Your Cran On" Recipe Contest: We Have a Winner!



Congratulations to Ingrid Rockwell, a cook at Deerfield Elementary School, for being declared the winner of the cranberry recipe contest. Rockwell came out on top for her "Cranzy Chicken Taco." She was awarded \$1,000 for herself and another \$1,000 for her school. Vicki Nemitz of the Cranberry Marketing

Committee is photographed (above, left) presenting Rockwell (above, right) with the award. Two runners-up won \$500 for themselves and another \$500 for their schools. Diane Swiontek, Food Service Manager at Clayton School District, created a Cranberry and Cilantro Quinoa Salad. Pamela Zuberbier, Head Cook at St. Peter's Lutheran School in Fond du Lac, earned the other runner-up spot for her fruity Razzy Cran-Grape Gelatin. These recipes are now available in the *Cranberries: The Perfect Fruit for School Foodservice Use* toolkit available at <http://www.uscranberries.com/Images/News/544/AW0722141355.pdf>. The contest and toolkit were developed by the Cranberry Marketing Committee.

NEW: Equipment Purchase Preapproval Requirement

The United State Department of Agriculture (USDA) now requires School Food Authorities (SFA) to seek State Agency (SA) approval for food service equipment purchases that have a useful life of more than one year and exceed the SFA's capitalization threshold or \$5,000, whichever is less. For future capital purchases, you will need to factor another step or two in to your procurement process, starting with reviewing the list of preapproved equipment. If your requested item is not on the list of preapproved equipment, you must seek SA approval before the purchase. The SNT is in the process of developing the approval process and a list of preapproved equipment. Information and instructions will be mailed to authorized representatives and posted to the SNT website at <http://fns.dpi.wi.gov> later this fall.

Training Updates and Announcements

Summer Training Archives – The SNT was busy over the summer conducting School Nutrition Skills Development Courses (SNSDC). We had a great time seeing you over the summer months. For those who missed our summer trainings or would like to review any of the information provided during SNSDC 2014, please visit our training website at http://fns.dpi.wi.gov/fns_snt_training. PowerPoint presentations and handouts will be available on the website soon for your review.

Fall Courses – The following courses will be offered during the fall of school year (SY) 2014-15:

- *What's New with School Nutrition*: Beginning September 9, this monthly information series will be offered via web conferencing on the second Tuesday of the month from 2:00 p.m. to 3:00 p.m. The link to join a new session will be available at http://fns.dpi.wi.gov/fns_whatsnew. Links to archived sessions are also available on this webpage.
- *Small Victories*: Created specifically for school nutrition professionals in small schools and/or districts, these workshops will be offered October 13-16 and October 27-30. See the next article on this page for more details.
- *Great Beginnings Academy*: This training series is designed for new food service managers and directors. Great Beginnings will be held in Madison at the Department of Public Instruction (DPI) on October 22-23, 2014 and January 7-8, 2015.
- *Pre-Review Workshops*: In hopes of further preparing you for the Administrative Reviews and also providing the opportunity to potentially meet your Nutrition Program Consultant, SNT members have been travelling to St. Croix, Marathon, Fond du Lac, Grant, and Milwaukee counties in late September and early October.

Courses available on an “as needed” basis – For the following courses, or any other training needs, please complete a Training Request Form found at http://fns.dpi.wi.gov/fns_snt_training.

- *ServSafe Certification Training*: This national food safety and sanitation course is available upon request. A \$79.00 cost is involved in taking this course, which includes the certification exam and a book you get to keep.
- *Nutrition 101: A Taste of Food and Fitness*: Created and recently revamped by the National Food Service Management Institute (NFSMI), this ten-hour course provides a review of basic nutrition principles and links those principles to school nutrition programs.

If you have any questions regarding the training opportunities for SY 2014-15, or to request scheduling one of the additional courses above, please contact Molly Gregory at molly.gregory@dpi.wi.gov or (608) 267-9276.

Small Steps... Giant Leaps



The fall Small Victories (SV) sessions have been scheduled. Training during these sessions will include an in depth look at the new Smart Snacks rule, guidance on managing production records to include all required information, an update on the new Community Eligibility Provision (CEP), and new breakfast regulations. All interested school staff are encouraged to attend SV trainings including administrators, line staff, food service managers and directors. Sessions are held from 3:30 p.m. to 6:30 p.m. in small schools throughout the state. Each session includes three hours of continuing education credits (CEUs) and includes a light meal.

Please watch the SNT website and your mail for registration materials and locations. We look forward to seeing you. Questions about SV trainings may be directed to Loriann Knapton at loriann.knapton@dpi.wi.gov or (608) 266-1046.

The 2014 Eligibility Manual

The 2014 edition of the Eligibility Manual for School Meals is now available at http://fns.dpi.wi.gov/fns_fincoul#manual. Please note that this update to the Eligibility Manual for School Meals includes new information and significant changes.

Aids Banking Reminder

When changing banks or accounts at a bank, you will need to use the Aids Banking link at http://fns.dpi.wi.gov/fns_online to update your banking information.

School Nutrition Programs Important Dates

To avoid online claiming disruptions, it is important to complete the following reports annually on or before their due date. Remember that the Verification Process is October 1 – November 15. For a full list of important program dates, refer to the Calendar of School Nutrition Program Requirements at http://fns.dpi.wi.gov/files/fns/doc/calendar_june14_u.doc.

Report	Due Date	Blocked from Online Claiming
Annual Financial Report	August 31	October claim
Federal October Data (FNS 10)	November 1	October claim
Paid Lunch Price (PLP) Report	November 1	October claim
Verification Collection Report (VCR)	February 1	February 2

U-Rah-Rah Produce Safety University!



Produce Safety University (PSU) is a USDA-sponsored one week training course offered in a variety of cities throughout the country to educate food service staff on the inherent risks of handling fresh produce. With the increased popularity of Farm to School (F2S) programs and school gardens, nominating your staff to attend PSU will educate them on the fresh produce supply chain to prevent food borne illness occurrences at your school.

Attendees are able to visit local facilities to learn how food safety is handled in school gardens, grocery stores, and commercial packaging facilities as well as participate in USDA fresh produce skills labs. PSU also provides participants the opportunity to network with peers from around the country and to be trained by experienced USDA produce safety experts. This past spring, Angie Seeger of the School District of La Crosse and Judi Smith of the Sheboygan Area School District, as well as two SNT members, Molly Gregory and Allison Pfaff, attended PSU in Fredericksburg, Virginia.

If you are interested in attending PSU, contact Jessica Sharkus at jessica.sharkus@dpi.wi.gov to be nominated for the spring 2015 course. PSU provides 21 continuing education hours that can be applied toward the education requirements of the School Nutrition Association.

Food Safety Updates and Reminders



We are pleased to announce the new and improved SNT Food Safety web page at http://fns.dpi.wi.gov/fns_foodsafety. It is important to note that there have been changes to the Wisconsin Food Code. To learn more about these changes, review the fact sheet at http://fns.dpi.wi.gov/files/fns/pdf/fs_wfc_ch.pdf. The entire Wisconsin Food Code can be viewed at http://fns.dpi.wi.gov/files/fns/pdf/fs_wfc09.pdf.

Based on the food code changes, the SNT's prototype Food Safety Plan has been updated. Two plans are posted on our food safety web site at http://fns.dpi.wi.gov/fns_foodsafety#fsp. One highlights the changes and one is posted without the highlights. Please make sure your plans are site specific, modify the Standard Operating Procedures (SOPs) to state what you are actually doing, and remove any that do not pertain.

The USDA requires schools to update their food safety plans periodically, at least annually. Be sure to complete and maintain the Food Safety Plan Review form that is available at http://fns.dpi.wi.gov/files/fns/doc/fdsfty_prf.doc. Keep this form with the food safety plan at each preparation or serving location. Remember to include the effective date for modified items and forms.

Questions and Answers (Q&A) on the SY 2014-15 Breakfast Meal Pattern

Question (Q): Are students required to take a fruit or vegetable in order to have a reimbursable meal at breakfast?

Answer (A): Yes, students must select at least ½ cup of fruit or creditable vegetable in order for their meal to be reimbursable.

Q: Can vegetables be substituted for fruit? What about starchy vegetables?

A: Yes, vegetables may be offered in place of fruit, or a combination of fruit and vegetables may be provided to fulfill the daily fruit requirement. However, if choosing to substitute vegetables for fruit, at least two cups of non-starchy vegetables from the dark green, red/orange, beans/peas, or "other vegetables" subgroups must be planned during the week before a starchy vegetable can be counted toward the meal pattern.

Alternatively, starchy vegetables may be planned as an 'extra.' If planning a starchy vegetable as an extra, it would not count as a food item, meaning that you would still need to plan a full cup of fruit or creditable vegetable. This also means that the starchy vegetable would not count as part of the ½ cup required fruit and/or vegetable for Offer versus Serve (OVS) and students would need to select three other food items in order to have a reimbursable meal. However, it would still count toward the weekly dietary specifications.

Q: Is there a limit to the amount of juice that can be offered at breakfast?

A: Yes, the total weekly fruit and/or vegetable juice offerings may not exceed 50% of the total fruits (or vegetables if substituted for fruits) offered over the week. Therefore, if students are offered five cups of fruit during the week, fruit and/or vegetable juice offerings must be limited to no more than two and a half cups.

School Breakfast Promotional Video



The Breakfast Promotional video produced with the goal of increasing parental support for school breakfast programs in Wisconsin is now available! We hope that you will be able to utilize this tool at various meetings and community events to explain to parents the benefits that the School Breakfast Program (SBP) is providing for their students.

A flyer, which can be distributed to parents to accompany the video, is also available on the website. It outlines the benefits of breakfast both in and out of the classroom and also gives a brief overview of the meal pattern. To view the video and download the flyer, go to http://fns.dpi.wi.gov/fns_market3#parentvideo.

Smart Snacks in Schools: Updates and Clarification



Fundraiser Exemption and Length of Fundraisers

The Smart Snacks interim final rule gives SAs the discretion to establish the number of exempt fundraisers that may be held during the school year. These exempt fundraisers do not need to meet Smart Snacks standards. The rule states that if a SA chooses not to establish a limit, the SFAs in that state will be allowed zero exempt fundraisers.

During SY 2013-14, the DPI conducted a survey to gather input from local stakeholders and received over 800 responses. The results were discussed in meetings with upper-level management at the DPI prior to deciding on an appropriate policy for the State of Wisconsin. In an effort to allow for maximum local control, it was decided that Wisconsin will allow two exempt fundraisers per student organization per school per school year. Each exempt fundraiser may not exceed two weeks in duration. Additionally, groups like the Parent Teacher Organization (PTO), school band, and/or classrooms can sponsor a fundraiser if it is approved by the local school board.

Healthy Fundraisers

The USDA recognizes that school-sanctioned fundraisers are a method of financing many important student activities. However, some traditional fundraisers may be affected by the Smart Snacks interim final rule. Nonexempt fundraisers that are held on the school campus during the school day must comply with the Smart Snacks standards. This may affect things like bake sales and candy bar sales.

That being said, there are numerous fundraisers that are not affected by the Smart Snacks interim final rule. Fundraisers are not affected by Smart Snacks if they are held off campus, 30 minutes after the end of the school day, or on weekends. They are also not affected if students do not have access to what is purchased (e.g., items sold in the teachers' lounge only), if the items being sold are not intended to be consumed at school (e.g. a frozen pizza sale), or if the items being sold are not foods or beverages. We have created a list of healthy nonfood fundraising ideas that can be found on the SNT's Smart Snacks web page. Many of these ideas are creative alternatives to selling goods of any type, such as event-based fundraisers.

Second Meals

The Smart Snacks standards do not allow for second meals (sometimes referred to as "Super Meals") and non-reimbursable meals to be sold to students at a unit price. This is because if the

entire second or non-reimbursable meal is priced as a unit, the entire unit would need to meet Smart Snacks nutrition standards, which is not possible. If a student does not have a reimbursable meal or wishes to purchase a second meal, each of the foods in that meal would need to be sold individually as a la carte items. Each food item would need to have its own price and would need to meet the Smart Snacks standards.

There are some components of a meal for which meeting the standards would not be a concern. Entrées are exempt from the Smart Snacks standards on the day of and the day after they are served as part of a reimbursable meal. Milk types that are allowable as part of the National School Lunch Program (NSLP) and SBP are also allowable under Smart Snacks at all grade levels. Fresh, frozen, or canned fruits and vegetables with no added ingredients with the exception of water (or juice, light syrup, or extra light syrup in the case of canned fruits) are also exempt from Smart Snacks standards. All other sides and desserts will need to be evaluated under the Smart Snacks standards to determine whether they can be sold a la carte.

Smoothies

Smoothies may be sold as foods or beverages under Smart Snacks depending on the ingredients they contain. A smoothie is considered a beverage if it is comprised of entirely Smart Snacks allowable beverages, such as 100% juice, low-fat or nonfat milk, and water or ice. Some purchased juice smoothies contain additives such as locust bean gum, thickener, or pectin; these additives are not relevant in deciding whether a smoothie meets the standards. However, the juice smoothie must be labeled as 100% juice on the product label or product specification sheet. If served as a beverage, the serving size is limited to 8 fl oz for elementary school and 12 fl oz for middle and high school students.



A smoothie is considered a food if it contains a meat alternate, fruit, vegetable, or whole grain-rich grain as the first ingredient. However, water can be the first ingredient if the second ingredient is one of the general food standards. A smoothie may be sold as an entrée if it meets the definition of an entrée (e.g., if it contains a meat alternate and a fruit or vegetable) and meets the entrée nutrient standards. A smoothie may be sold as a snack if it meets the definition of a snack (i.e., if it contains fruit chunks and 100% juice or milk, but no meat alternate) and meets the snack general and nutrient standards.

Resources

Please visit our Smart Snacks web page at http://fns.dpi.wi.gov/fns_smartsnacks for more information, including the USDA's updated Q&A (SP23-2014), a handout on nonfood fundraiser ideas, and our April 2014 webcast.

We encourage you to use the Alliance for a Healthier Generation's Smart Snacks Calculator to evaluate all a la carte foods and beverages, including smoothies. The calculator can be found at <http://rdp.healthiergeneration.org/calc/calculator>.

Administrative Review Common Findings

We are through our first year of the all new Administrative Review (AR) and it has been a learning process for us all. We often get asked what some common findings are during an AR. The following list has been compiled from the SNT and is intended to help assist SFAs receiving a review in SY 2014-15 to avoid some of these common errors.

Meal Pattern

- Daily and weekly component offerings do not meet the minimum requirements.
- There is a lack of milk variety being offered to students.
- Production records for NSLP and SBP are incomplete or missing.
- Signage instructing students on how to create a reimbursable meal for breakfast and/or lunch is not posted.
- Recipes have not been standardized.
- Crediting documentation, including actual Child Nutrition (CN) labels and Product Formulation Statements (PFS), is missing or incomplete.
- Nutrition labels are used in place of proper crediting documentation.
- Meals that do not meet meal pattern requirements are planned and served due to misunderstanding the meal patterns and/or OVS.

General Areas

- The Civil Rights self evaluation is not completed.
- The annual Civil Rights training for all staff has not been completed.
- The Public Release was not sent out.
- The onsite monitoring form has not been completed if there is more than one site in the district.
- The confirmation review requirements are not understood for verification.
- The wellness policy has not been reviewed and updated recently.
- The USDA nondiscrimination statement is not included on all program materials.
- The Food Safety Plans are incomplete, not updated annually, and/or not reflecting what is actually being done at each site.

Point of Service, Meal Counts and Edit Checks

- Overt Identification happens with cash in line or with meal prices showing up on a computer screen.
- Point of service counts are inaccurate for Breakfast in the Classroom.
- Meal counts are not split by school, especially when an alternative or charter school is housed in a middle or high school.
- Edit check responsibilities are being delegated to Food Service Management Companies (FSMCs). FSMCs can run the reports but the SFA needs to sign off on them before the claim is submitted.

Afterschool Snack Program

- Production records are incomplete.
- The two required onsite reviews have not been conducted.
- If a fruit or vegetable is offered as one of the snack components, it does not meet the $\frac{3}{4}$ cup portion size requirement.
- Students are not taking both required components but are still being claimed for reimbursement.

Financial

- The Paid Lunch Equity tool is not done or saved.
- The Annual Financial Report is not completed correctly, especially when allocating revenues and expenditures across programs.

The AR Process can be stressful for every SFA, but the SNT views these reviews as opportunities to help you have a successful program. We have resources, webinars, and tools to help you prepare for your AR. These resources, as well as a listing of all SFAs receiving a review in SY 2014-15, can be found on our website at http://fns.dpi.wi.gov/fns_ar.

In addition, the SNT is taking a different approach to meeting the new three year review cycle and will be contracting with an outside agency to assist in SY 2014-15 ARs. We will be working closely with the contracted staff to ensure consistency across reviews.



Wisconsin USDA Foods Program

The Wisconsin USDA Foods Program section has a new web page designed to provide participating SFAs with new program information, guides, and reference materials. The New Program Information web page is located at http://fns.dpi.wi.gov/fns_programinfo.

A new resource, entitled *New Program Quick Reference Guide*, is now available on the web page. This reference guide is designed to assist programs new to the Wisconsin USDA Foods Program and/or new food service personnel.

The *New Program Quick Reference Guide* can be accessed at http://fns.dpi.wi.gov/files/fns/doc/new_pgm_quick_reference_guide.doc. Additional documents and information will be added to this new web page as they become available.

Production Record Updates

Production record requirements have been updated and a list of "Must Haves" and "Nice to Haves" is now available at http://fns.dpi.wi.gov/files/fns/pdf/prod_rec_guidance_1.pdf. The SNT breakfast and lunch production record templates have been modified to include the updated requirements and are available at http://fns.dpi.wi.gov/fns_menuplan#pr.

USDA New Guidance

USDA policy memos can be accessed at <http://www.fns.usda.gov/cnd/governance/policy.htm>.

SP 10-2012 (v.8): Q&As on the Final Rule, “Nutrition Standards in the National School Lunch and School Breakfast Programs.”

These Q&As have been updated to reflect the meal pattern flexibilities announced by the USDA over the past school year, the requirements that were phased in on July 1, 2014, and the new technical assistance resources available to schools. Two new Q&As have been added. The full document can be found at http://fns.dpi.wi.gov/files/fns/pdf/gm_sp_10_2012v8s.pdf.

SP 30-2014: Determining Eligibility for Two Cent Differential Reimbursement in New Schools.

This memo provides guidance for new schools who are interested in receiving the Two Cent Differential. Schools can qualify for this if 60% or more of lunches served in the second preceding year were free and reduced price. Since new schools don't have this documentation, this guidance, which is similar to Severe Need Breakfast, is used to determine eligibility for new schools.



SP 31-2014: State Agency Prior Approval Process for SFA Equipment Purchases.

SAs must approve any equipment purchases over the SFA's capitalization threshold (CT), which is usually \$5,000 (i.e., equal to the Federal CT). The SNT has the flexibility to, with approval from the USDA's Midwest Regional Office, create a list and criteria for equipment that does not need SA approval. However, if equipment is found on an AR to be purchased outside the SA list and without SA prior approval, the SNT will have to implement debt collection procedures. Please see the front page of this newsletter for more information.

SP 32-2014: Community Eligibility Provision: Annual Notification and Publication Requirements.

SAs are required to notify Local Educational Agencies (LEAs) and schools of their eligibility for CEP. Lists of LEAs and schools who are eligible or near eligible must be published on the SA website. To meet this requirement, LEAs are now required to run Direct Certification (DC) utilizing a school code. The entire student enrollment should be run through DC on or near April 1, which could be the third run of the year.

See the SNT memo dated May 2 on our website at http://fns.dpi.wi.gov/files/fns/doc/snt_mail_050214_sfa.docx for more information on changes to the DC file layout.

SP 33-2014: Fresh Fruit and Vegetable Program: Pilot for Canned, Frozen and Dried Fruits and Vegetables – Request for Application Guidance and Procedures for Selection of States and Schools.

This pilot for five selected states allows schools participating in the Fresh Fruit and Vegetable Program (FFVP) to offer canned, frozen, or dried fruits and vegetables. The purpose of the pilot is to evaluate the impact of allowing schools to offer canned, frozen, or dried fruits and vegetables as part of the FFVP, especially any effects on participation or the consumption of fruits and vegetables. Wisconsin has chosen not to apply to participate in this pilot program.

SP 34-2014: Fresh Fruit and Vegetable Program: Allocation of Funds for SY 2014-15.



This memo announces that Wisconsin will receive \$3,279,428 for the FFVP in SY 2014-15.

SP 35-2014: Grain Entrees Related to the Smart Snacks in School Standards.

This memo clarifies grain-only items as entrées under the Smart Snacks rule. The current rule does not include grain-only items as entrée items, but this memo allows SFAs to determine if a breakfast item is an entrée item (such as a muffin) and therefore exempt from the Smart Snacks rule when sold on the day offered on the menu, or the next day. Side dishes are not included in this exemption.

SP 36-2014: Smart Snacks Nutrition Standards and Exempt Fundraisers.

This memo clarifies that the SA may not delegate the authority to specify exempt fundraiser frequency to the local level. It allows SAs to establish a procedure by which SFAs can apply for an exemption from the base fundraiser limit. For present policies and updates on Smart Snacks, refer to our website at http://fns.dpi.wi.gov/fns_smartsnacks.

SP 37-2014: Fiscal Year 2014 National School Lunch Program Equipment Assistance Grants for SFAs.

Wisconsin is receiving \$498,174 in fiscal year (FY) 2014 for a competitive grant for school food service equipment. We need to complete the entire award process by September 30, 2015, and SFAs must complete their procurement and expenditures activities by September 30, 2016. In Wisconsin, the timeline will be significantly different. Please refer to the mailing this fall for dates. There is selection criteria listed and recommendations; however, priority will be given to schools with a free and reduced-price eligibility of 50% or more and have not received a previous NSLP Equipment Assistance Grant award under the

American Recovery and Reinvestment Act of 2009 and the FY 2010 Agriculture Appropriations Act. Please see the back page of this newsletter for more information.

SP 38-2014: Area Eligibility Using Census Data.

This memo has been superseded by SP 49-2014.

SP 39-2014: 2014 Edition of Q&A for NSLP Seamless Summer Option (SSO).



This memo consolidates the recent policy changes in the NSLP and Summer Food Service Program (SFSP) that affect the implementation of the SSO.



SP 40-2014: Smart Snacks Nutrition Standards and Culinary Education Programs.

Culinary education programs that prepare and sell food to students are included in the Smart Snacks rule. These programs may have an exemption for an infrequent fundraiser per the Wisconsin policy of two fundraiser exemptions per student organization per school year per school. During an AR, if noncompliance is identified, technical assistance will be given and a corrective action plan to assist schools in working toward compliance will be required. As stated in the interim final rule, there are currently no financial penalties associated with noncompliance with these standards identified during an administrative review.

SP 41-2014: Clarification of the Policy on Food Consumption Outside of Foodservice Area, and the Whole Grain-Rich Requirement.

Students may save some items from their lunch to be consumed outside of the cafeteria and the school meal period. This should be limited to items that do not require heating or cooling for food safety reasons. This memo also clarifies that whole grains do not have to be 100% whole grain for next year but rather they need to be whole grain-rich, which means that at least 50% of the grains in the product are whole grains.

SP 42-2014: Sharing Aggregate Data to Expand Program Access and Services in Child Nutrition Programs.

This memo provides some clarification and reminders on sharing aggregate data and includes a Q&A.

SP 43-2014: Q&A on the School Breakfast Program Meal Pattern in SY 2014-15.

This memo gives an overview of the SY 2014-15 SBP regulations as well as a Q&A section which answers common questions. All schools in the SBP must plan to offer the three required food components (fruits, grains, and fluid milk) in the daily and weekly

quantities specified in the meal pattern established by the final rule. The daily breakfast must consist of at least: 1 cup of fruit, 1 ounce equivalent (oz eq) of whole grain-rich grains, and 1 cup of milk (unflavored/flavored fat-free milk or unflavored low-fat milk). Additional whole grain-rich grains must be offered over the course of the week to meet the weekly grains requirement for each age-grade group. All grains offered with the school meals must be whole grain-rich products.

The Target 1 sodium restriction for school meals will be effective in SY 2014-15; therefore, the breakfast offered on average over the course of the week must not exceed the sodium Target 1 established for each age-grade group. There are no changes to the other dietary specifications. The calorie ranges for each age-grade group, and the restrictions on saturated fat (less than 10% of calories) remain in effect. Please note the specifications for sodium, calories, and saturated fat apply to breakfasts offered on average over the course of the week, and do not apply to each individual meal or per student. The restriction on trans fat (zero grams of trans fat per serving) also remains in effect. As a reminder, there are three age-grade groups (K-5, 6-8, and 9-12) that must be used for menu planning. However, schools may offer the same breakfast to all students provided that it contains the food quantities required for each age-grade group and meets the dietary specifications for each group.

See page three of this newsletter for example Q&As. The complete guidance memo, including the USDA Q&As, can be found at http://fns.dpi.wi.gov/files/fns/pdf/_gm_sp_43-2014s.pdf.

SP 44-2014: Q&A Related to the Independent Review of Applications.



LEAs that demonstrate high levels of administrative error associated with certification or verification on an AR are required to complete a second review of applications. This memo provides Q&As on this rule. All SFAs who have been identified as meeting this criterion have been notified through a memo by the SNT in June.

SP 45-2014: Prototype Household Application for SY 2014-15.

This memo provided the school meals application prototype for SY 2014-15.



SP 46-2014: Disaster Response.

This memorandum supersedes SP 25-2012, CACFP 12-2012, SFSP 10-2012, *Disaster Response* and provides an overview of ways SAs, SFAs participating in the NSLP and SBP, institutions participating in the Child and Adult Care Food Program (CACFP), and sponsors participating in SFSP can respond to situations resulting from damage or disruptions due to natural disasters such as hurricanes, tornadoes, and floods as well as other exceptional emergency situations or man-made disasters.

SP 47-2014: Flexibility for Whole Grain-Rich Pasta in SYs 2014-15 and 2015-16.



Many types of whole grain-rich pasta, including those available through USDA Foods, are 100% whole grain. However, program operators have indicated, and the USDA's consultation with the pasta industry supports, that some of the available products degrade easily (e.g., lasagna and elbow noodles) during preparation and storage, and as a result are not accepted by students.

Whole grain-rich pastas made from blends of whole grain and enriched flours may maintain better consistency and be more acceptable to students, but these products are still emerging in the marketplace. Therefore, the USDA recognizes that USDA Foods and industry may need additional time to develop a more expansive range of whole grain-rich pastas that are widely accepted by students.

The USDA appreciates that the progression to all whole grain-rich grains in school meals represents a significant transition for industry, Program operators, and students. The USDA understands that during SYs 2014-15 and 2015-16, some SFAs may continue to struggle to secure a variety of whole grain-rich pasta products to incorporate into preferred menu items customarily served in previous SYs. As such, the USDA is prepared to offer continued flexibility in this area for those SFAs that removed previously popular pasta menu items that, when produced with whole grain-rich pasta, did not hold well or were not accepted by students (meaning students no longer consumed or selected the popular item), and the SFA has demonstrated hardship in obtaining acceptable whole grain-rich pasta for that item.

Accordingly, if acceptable products for previously offered items are not available or accepted by students, the SA may approve the SFA's request to continue to serve enriched pasta during SY 2014-15 and SY 2015-16, if needed. However, this flexibility is available only until acceptable products are available and identified and while the SFA can demonstrate a continued negative impact.

The SNT has created a survey that is available on our website that Wisconsin SFAs may use to request waivers, found at http://fns.dpi.wi.gov/fns_menupln#gb. Waiver requests for SY 2014-15 were due by October 1.

SP 48-2014: Child Nutrition Database Release 18.

The Child Nutrition Database Release 18 (CN18) was made available at the Healthy Meals Resource System website on March 26, 2014. The CN Database is an integral part of the nutrient analysis software approved by the USDA. Software companies with USDA-approved software were to incorporate CN18 into their products and to make the new version of the software available to current users no later than July 1, 2014. Anyone who has not received an update with the current CN Database should contact their software company.

A table of the changes and updates is included in this memo at http://fns.dpi.wi.gov/files/fns/pdf/gm_sp_48_2014.pdf. One of the updates is the inclusion of sugar, which will be helpful if calculating recipes related to the Smart Snacks regulation. Note that the current CN database must be used for nutrient analyses within the menu certification or AR processes; however, if using software to plan menus outside of these two events, there is no requirement to have the most current database.

SP 49-2014: Area Eligibility Using Census Data.

This memo provides additional flexibility in using census data for area eligibility determination for the CACFP, SFSP, and the SSO. The following sites are considered area eligible for the programs mentioned above:

- 50% or more of the children in a Census Tract are eligible for free or reduced-price school meals; or
- 50% or more of the children in a Census Block Group (CBG) are eligible for free or reduced-price school meals;
- The percentage of children eligible for free or reduced-price meals in up to three adjacent CBGs when averaged is 50% or more, provided that at least 40% of children in each of the combined CBGs are eligible for free and reduced-price meals, as described above. Note that this requires SA and FNS approval.

Census Tract and CBG data is now available through the FNS Area Eligibility Mapper at <http://www.fns.usda.gov/areaeligibility>.

SP 23-2014 (v.2): Q&As Related to the “Smart Snacks” Interim Final Rule – Revised.

This is the second in a series of Q&As related to the interim final rule titled, “National School Lunch and School Breakfast Program: Nutrition Standards for All Foods Sold in School as Required by the Healthy, Hunger-Free Kids Act of 2010.” This document will be updated periodically as additional questions arise during the implementation of the interim final rule during SY 2014-15. Updated or new questions are identified parenthetically. This Q&A addresses new questions about:

Smoothies: For a smoothie to count as a food, it must meet the general standard by including one of the main food group categories as the first ingredient and it must meet the specific nutrient standards. If the smoothie contains a meat alternate, such as yogurt or peanut butter, and a fruit or vegetable, it would be considered a food. A smoothie is considered to be a beverage when it is comprised entirely of beverages that are currently allowable under the standards for 100% juice, low fat or non fat milk, and water. A smoothie that is served as a breakfast entrée item is exempt from the standards on the day of service and the day after service. More information can be found on page four of this newsletter.

Coffee: Cream and sweeteners are considered accompaniments which are allowed; however, they must be included in the evaluation of the coffee or tea against the beverage standard. The

use is determined by the average used divided by the number of drinks sold. Espresso and steamed or boiled milk beverages may be sold if they are comprised of two allowable beverages.

Soy Products: Processed soy products that have soy in different forms as the first ingredient meet the general standard requirement as a protein food. They must be evaluated to ensure that the product meets the nutrient standards. Soy nuts are not exempt from nutrient standards of calories, trans fat, sugar, and sodium as a vegetable, but they are exempt from total fat and saturated fat under the nut and seed exemption. Fortified soy-beverages that meet the standard to be served in the NSLP may be sold.

Grade Groups: If a middle school and high school are in the same building, and all students have access to all venues in the school, the beverages available for sale to the students must meet the middle school standards.

More information is given than is summarized here. The full memo and the Q&A can be found on our website at http://fns.dpi.wi.gov/files/fns/pdf/gm_sp_23_2014v2s.pdf.

SP 50-2014: Extension of the Deadline for Local Educational Agencies to Submit Applications to Elect the Community Eligibility Provision.

To assist LEAs who need additional time to consider and apply for CEP, the deadline was extended for SY 2014-15 until August 31, 2014.



SP 51-2014: Eligibility Effective Date for Directly Certified Students.

This memo addresses flexibility offered in determining the effective date of eligibility for students who are directly certified.

Automated Data Matching Method: LEAs may consider the effective date of eligibility for free school meals or milk benefits to be the date of the automated data matching file.

Letter Method and Lists or Other Forms of Documentation: LEAs may consider the effective date of eligibility for free school meals and milk benefits to be the date the household or appropriate state or local agency submitted the letter, list, or other form of documentation to the LEA, rather than the date the school official approved the documentation. Any LEA interested in utilizing this flexibility must notify their SA.

SP 52-2014: Deadline Extension: State Agency Requests for Participation in the Fresh Fruit and Vegetable Program: Pilot for Canned, Frozen and Dried Fruits and Vegetables.

This memo extended the deadline to apply for this pilot program from June 15, 2014 to July 19, 2014. Wisconsin did not apply for this pilot program.

SP 53-2014: Transition of Foods of Minimal Nutritional Value to Smart Snacks in School Standards.

This memo announces that the Foods of Minimal Nutritional Value exemption ended on June 30, 2014. Therefore, the exemption lists have become obsolete.

The memo also promotes the use of the Alliance for a Healthier Generation Smart Snacks Product Calculator at <http://healthymeals.nal.usda.gov/smartsnacks>.

SP 54-2014: Administrative Reviews and Certification for Performance-Based Reimbursement (PBR) in SY 2014-15.



Program regulations continue to require a SA to initiate fiscal action when it finds a SFA's meals are completely missing a meal component. The USDA expects that during this ongoing transition period, most noncompliance related to repeated violations will result from SFA efforts to fully understand and implement the new meal patterns. Accordingly, the most appropriate remedy will continue to be technical assistance and training as part of a corrective action plan. Therefore, for purposes of fiscal action associated with ARs, SAs should generally consider "repeated violations" to be only those that are repeated from one AR to the next.

The USDA expects SAs to continue to work closely with SFAs and provide technical assistance to help SFAs identify acceptable whole grain-rich pasta to incorporate into school menus. This memo also gives SA once again the ability to request a waiver to conduct ARs in place of the Coordinated Review Effort (CRE).

The USDA intends to issue a proposed AR regulation. The proposed rule would solicit comments on proposed changes. Subsequently, a final rule establishing one unified review system will be promulgated, after which, all SAs would be required to follow the finalized provisions. There are no changes in process that SNT has been using in SY 2013-14 PBR menu certification. SFAs may still submit their menu certification materials online or become certified during the AR.

SP 55-2014: State Agency 3-Year Administrative Review Cycle Requirement - Waivers for Exceptional Circumstances.

SAs with exceptional circumstances may request a waiver of the current three-year review cycle requirement. Requests must be submitted by June 30, 2016.

SP 21-2014(v.2): Community Eligibility Option: Guidance and Q&As – Revised.

The memo provides guidance and Q&As that address common questions for CEP.

SP 57-2014: Updated Offer versus Serve Guidance for the National School Lunch Program and School Breakfast Program in School Year 2014-15.

OVS is optional at all grade levels for breakfast and required at the senior high school level only for lunch. It allows students to decline some of the food offered to reduce food waste in the school meal programs. The updated manual is now available on the SNT website at http://fns.dpi.wi.gov/fns_menupln#ovs.

SP 58-2014: 2014 Edition of Eligibility Manual for School Meals.

The August 2014 version of the *Eligibility Manual for School Meals* replaces the August 2013 manual and incorporates clarifications requested by SAs and FNS regional offices as well as applicable guidance issued since the last revision. Major changes and clarifications are highlighted throughout the manual.

Two new areas added to this year's manual are "Independent Review of Applications" and "Effective Date of Eligibility Determination." The new manual is posted to our website at http://fns.dpi.wi.gov/fns_fincoul#manual.

SP 59-2014: Implementation of Smart Snacks in School: State Agency Fundraiser Elections and Exemptions.

This guidance memo summarizes the SA's ability to set a policy for school-sponsored fundraisers that sell foods or beverages that do not meet the nutrition standards for Smart Snacks. To read about Wisconsin's policy please see *Fundraiser Exemption and Length of Fundraisers* on page four of this newsletter.

Is Nutella a Creditable Food Item for the USDA Child Nutrition Programs?

The answer is no. Nutella is a hazelnut spread. Any item labeled as a type of nut *spread* is **not** creditable toward the meat/meat alternate component of the USDA meal patterns. This includes peanut butter spread.

Make sure to look closely at the food label of peanut butter or any other nut "butters" you plan to purchase before buying them to assure that they are not labeled as spreads.



Only nut *butters* listed in the Food Buying Guide for Child Nutrition Programs are creditable toward the meat/meat alternate component and thus may count toward a reimbursable meal. The creditable nut butters are: almond, cashew nut, peanut, reduced fat peanut, sesame seed, soy nut, and sunflower seed.

What's the Beef with Purchasing Local Meat?



Many schools in Wisconsin and across the nation are excited about increasing their local purchases, but are scared to purchase local meat due to licensing regulations. The SNT is excited to share that purchasing local meat is allowable, and doesn't have to be complicated, as long as you follow some basic food safety and licensing regulations. All meat sold to and purchased by school institutions must be processed in a federal (i.e., USDA) or state (i.e., Wisconsin) inspected facility. Below is a quick Q&A about purchasing local meat.

Q: I live close to Minnesota and would like to purchase local meat from a cattle farmer there. What kind of licensing is required?

A: If you are purchasing local meat from across state lines, it must be purchased from an USDA-inspected facility, as it wouldn't be inspected by the State of Wisconsin. You cannot purchase the meat if it comes from a Minnesota-inspected facility and isn't USDA inspected.

Q: I want to purchase local eggs, is this allowable?

A: Yes it is, as long as the eggs are purchased from a facility that has a food processing plant license, the eggs are fully labeled, and the eggs are stored at 41°F during storage and transportation.

Q: My 4H club would like to raise and process chickens for our school lunch program. Can we do this?

A: The SNT encourages educational F2S activities, but certain regulations must be followed during the processing of poultry to serve as part of the school meal program. The chickens must be processed at a state or federally-inspected facility, so the 4H club will most likely **not** be able to do the processing if it is served as part of the school lunch program. Also the warehouse, freezer, and producer's vehicle must be inspected to ensure it is sanitary and that frozen meat will be maintained frozen. Unfrozen poultry products must be maintained and delivered at an internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.) Lastly, the poultry must be fully labeled. If you can procure a Wisconsin or USDA-inspected facility to do the processing, and follow the above regulations, your 4H club will be able to raise the chickens and serve them as part of your school lunch program.

For more information on meat licensing, labeling, processing, and distribution regulations, please read Chapter 4 of the *Wisconsin Local Food Marketing Guide* on our website at http://datcp.wi.gov/uploads/Business/pdf/MK-DM-17_LFMG_Second_Edition_Final_Book_for_website.pdf. This chapter provides an easy-to-read chart that breaks down the licensing and labeling requirements for purchasing fruits, vegetables, dairy, eggs, and meat.

Direct Certification (DC)

SY 2014-15 DC User Packets

By now, the person responsible for running DC should have received their updated SY 2014-15 DC User Packet. The packets were mailed out at the end of July to the person listed as the DC user for your school. The packet includes an introduction letter, the DC User Guide, the DC Quick Guide, the parent notification letter, and information about FoodShare. If you have not received your packet, please contact the DC outreach specialists at Covering Kids and Families (CKF) at directcert@ckfwi.org or (608) 890-4783.

New Staff at CKF

CKF hired two new Outreach Specialists over the summer. Marisa Voelker moved on to a position at the Department of Health Services and Jean Nothnagel returned to her fulltime position within CKF. The new Outreach Specialists, Helena Gilbertson and Nikki Wykowski, both started in July and are ready to help you with any question you may have about DC. They can be reached at the email and phone number listed above or at hmkahle@wisc.edu and wykowski@wisc.edu.

NEW - School Number and School Use Columns

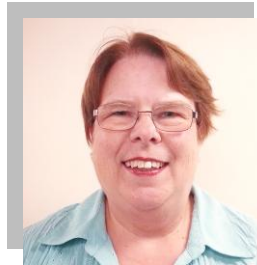
A notable change to the DC process was the creation of a "School Number" column in the input file. This column was created in order to determine if a single school or select group of schools are eligible to participate in the CEP. Every school within a SFA has an assigned school number, usually 3-4 digits, which can be found in the Wisconsin School Directory at <http://dpi.wi.gov/directories>. In the online directory, it is referred to as the "School Code." It is the responsibility of each SFA to update their input file or work with their software companies to get this field added to their input file. The "School Number" column should be placed at the end of the input file. This additional field must be added to the file on or before the required six month run (on or about April 1).

The "School Use" column will remain as an elective column for SFAs to include other information that may be useful to them, such as a student ID number or other student identifiers. It is recommended that larger districts that are considering CEP include this additional information on the required six month DC run close to April 1 as noted above. At that time, SFAs should submit a DC file that includes their total student enrollment.

Record Retention

Another change this year is the length of time that documentation must be kept. Starting with SY 2014-15, all documentation must be kept for a minimum of five (5) years plus the current year. It's important to note that you must download and save match files to your computer immediately after running. Files are deleted from the DC Program system after 14 days.

Please Welcome The Newest Members of the SNT!



Kathryn Lederhause, RDN, CD
Nutrition Program Consultant

- **Birthplace:** Milwaukee, WI
- **Hobbies:** Photography, travel, and reading.
- **Currently Reading:** Stealing Athena
- **Favorite School Lunch:** Tomato soup and grilled cheese.



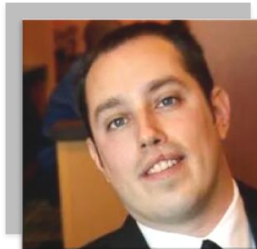
Laura Paella
Operations Program Associate

"I'm very excited to join the SNT and I look forward to helping out wherever I can."



Jessica Schultz, RDN, CD
Nutrition Program Consultant

"I am excited to travel around Wisconsin and meet the faces of School Nutrition! Having been a Production Manager, I know how much heart and dedication it takes to run a kitchen and keep the students smiling!"



Jim Witecha
Contract Specialist, USDA Foods

"I am pleased to be working in a profession that allows me to perform a valuable public service and commit myself to an extremely worthwhile mission. As a parent, and an advocate of education, I now have the rare privilege of being employed by an organization with goals that are exactly aligned with my own."

Congratulations to....

- **Erin Lorang**, Nutrition Program Consultant. Erin welcomed Miles Nicholas into the family earlier this year!



Farewell and Best Wishes to...

- **Ryan Brownell**, Operations Program Specialist. Ryan will be focusing on finishing his degree!
- **Lizzie Severson**, Nutrition Program Consultant. Lizzie is now teaching English in Chile!
- **Kathlyn Walter**, Nutrition Program Consultant. Kathlyn has accepted a school nutrition job in Florida!
- **Aubrey Weidert**, Nutrition Program Consultant. Aubrey accepted an exciting new job in corporate wellness!

2014-15 Fresh Fruit and Vegetable Program (FFVP)



The USDA announced this past spring that Wisconsin is allocated to receive \$3,279,428 of the \$174.5 million available to fund the FFVP in SY 2014-15. This will allow the SNT to fund 178 schools in 64

districts to provide fresh fruit and vegetable snacks to over 63,000 elementary students.

The health benefits of eating more fresh fruits and vegetables are numerous. The challenge is getting students to taste these nutrient-packed, low-calorie foods. The FFVP meets this challenge by introducing students to a wide variety of fresh fruits and vegetables. Students are encouraged to “take a bite” in hopes that they like it and will choose to eat fresh fruits and vegetables at snack time as well as with meals.

The FFVP is working! Teachers and food service directors at schools participating in the FFVP say fruit and vegetable consumption is up. Students are excited when “Beauty Heart” radishes are offered as the snack for the day or when they see red and yellow pepper strips served at lunch. They’ve tried them at snack time and know how good they taste.

Not participating in the 2014-15 FFVP? Watch for information in early 2015 to see if your elementary school is eligible to apply for SY 2015-16.



Team Nutrition

Wisconsin Wellness: Putting Policy Into Practice

Wisconsin (WI) Team Nutrition has developed *Wisconsin Wellness: Putting Policy Into Practice*. This resource is designed to assist school districts with developing comprehensive policies with directive language that incorporate new wellness policy requirements while establishing a framework for accountability. An electronic version of this new resource is available at http://fns.dpi.wi.gov/fns_wellnessplcy2. Coming this fall, each SFA will be receiving two print copies of *Wisconsin Wellness: Putting Policy Into Practice* in the mail.

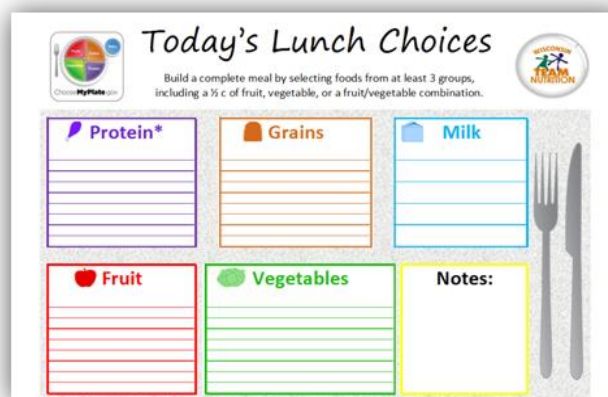
HealthierUS School Challenge (HUSSC)

The DPI is pleased to announce that **Royall Elementary and Royall Middle Schools** of the Royall School District and **Hillcrest Primary School** of the Shawano School District have received the Silver HUSSC award. Congratulations to these schools! For more information about HUSSC, including the new criteria, visit http://fns.dpi.wi.gov/fns_hussc.

Reimbursable Meal Signage and Smarter Lunchroom Campaign

The SNT, WI Team Nutrition, and University of Wisconsin-Extension were pleased to provide every school site with reimbursable meal posters for breakfast and lunch and dry erase markers. These materials were developed to ensure all schools have the resources needed to be in compliance with the "Identification of Reimbursable Meals" regulation that is part of the Healthy, Hunger-Free Kids Act.

To request additional lunch posters, please contact Alicia Dill at alicia.dill@dpi.wi.gov or Kelly Williams at kelly.williams@dpi.wi.gov. To request additional breakfast posters, please contact Tracy Pierick at tracy.pierick@dpi.wi.gov.



Electronic versions of the breakfast and lunch signage that can be edited as needed are available on the SNT website at http://fns.dpi.wi.gov/files/fns/xls/signage_editable.xls. Other signage resources, including a brochure explaining how to use the signage that was sent to your school, can be accessed at http://fns.dpi.wi.gov/fns_menupln#sign.

In addition to these posters, schools received point of service tags, tag holders, and menu component stickers to assist in the implementation of Smarter Lunchroom techniques. Many techniques have been shown to successfully increase student selection of healthy meal options and decrease plate waste. The USDA encourages their use to nudge students toward making healthy choices.

One technique identified to be successful is creatively naming menu options and displaying those names near the food. Schools have shown that implementing this strategy can increase consumption by 40% to 70%. WI Team Nutrition encourages you to implement this Smarter Lunchroom technique at each site by utilizing signs, sign holders, and stickers.

For more information on Smarter Lunchrooms, visit <http://smarterlunchrooms.org>. Also, watch for additional Smarter Lunchroom materials and sub-grant opportunities during SY 2014-15.

USDA Team Nutrition Resources



Discover MyPlate is a fun and inquiry-based nutrition education curriculum designed to foster the development of healthy food choices

and physically active lifestyles. The curriculum is designed for kindergarten teachers to use to meet education standards for Math, Science, English Language Arts, and Health. Children become food-smart as they practice counting, reading, writing, and more. Fun characters and developmentally appropriate activities engage children in:

- Exploring healthy choices from each *MyPlate* food group.
- Discovering a colorful variety of fruits and vegetables.
- Identifying feelings of hunger and fullness.
- Selecting balanced meals and healthy snacks.
- Experiencing the fun of being physically active.

Additionally, the *Discover MyPlate Curriculum Training for Teachers* guide and accompanying slides are available for use in providing a training session or professional workshop for kindergarten teachers. The training materials are designed to:

- Boost teacher confidence in teaching nutrition concepts and conducting food preparation activities.
- Show how to collaborate with school nutrition professionals and other parts of the school to support and reinforce classroom lessons.
- Review nutrition basics to familiarize teachers with subject matter content.

The *Discover MyPlate* curriculum and corresponding teacher training guide are currently available at <http://www.fns.usda.gov/tn/discover-myplate>. Print copies of the curriculum are expected to be available for order this fall.



The new *Team Nutrition Popular Events Idea Booklet* provides fun ideas and activities that can be used to promote nutrition and physical activity at your elementary or middle school. This free events booklet is available at <http://www.fns.usda.gov/team-nutrition-popular-events-idea-booklet> or can be ordered using the Team Nutrition order form found at <http://tn.ntis.gov>. The booklet includes:

- Ideas for 20 themed events, large and small, that shine the spotlights on real-life events at Team Nutrition schools;
- Handouts, templates, and other free resources to support events; and
- Ways to connect the school, home, cafeteria, classroom, community, and the media.



Congratulations to the Purple Pirates of Grantsburg High School for winning the second annual WI Team Nutrition *Whipping Up Wellness, Wisconsin Student Chef Competition* with their delicious wild rice quiche. A total of 140 recipes were submitted for consideration and the top five teams were invited to a cook-off that was held on May 15 at the University of Wisconsin-Madison. These teams of students prepared their own nutritious, student-friendly dishes at the competition.



Pictured above: Student chefs with Tony Evers, State Superintendent. Pictured right: Savory Wild Rice Quiche.

The five finalist teams were:

- **American Kitchen** from Craig High School, Janesville School District
 - *Covered with Cheese*
- **HAMS** from Kromrey Middle School, Middleton-Cross Plains Area School District
 - *Quinoa and Vegetable Stuffed Peppers*
- **Healthy Plymouth Panthers Team #2** from Plymouth High School, Plymouth School District - **RUNNERS UP**
 - *Southwest Stuffed Peppers*
- **Team Wellness** from James Madison Middle School, Appleton Area School District
 - *Mediterranean Breakfast Quinoa*
- **The Purple Pirates** from Grantsburg High School, Grantsburg School District – **CHAMPIONS**
 - *Savory Wild Rice Quiche*

The dishes were evaluated on their creativity, flavor, texture, visual appeal, and team presentation. State Superintendent Tony Evers served as a judge, along with Karen Doster, regional program manager, Wisconsin Milk Marketing Board; Carl Welke, certified executive chef and food service director, Weston School District; and Julie Cox, SNT Assistant Director. Qualifying entries will become part of the second annual student chef cookbook, published by the WI DPI. Congratulations to all participants!

2014 NSLP Equipment Assistance Grant

Are you in need of new food service equipment to help you:

- Serve healthier meals that meet the updated meal patterns with an emphasis on more fruits and vegetables in school meals;
- Improve food safety;
- Improve energy efficiency of school food service operations; and/or
- Improve participation in the NSLP and /or SBP?

Wisconsin has received \$498,174 from the FY 2014 NSLP Equipment Assistance Grants for SFAs. It will be awarded through a competitive grant process with priority given to SFAs that serve the NSLP, where 50% or more of the enrolled students are eligible for free or reduced-price meals. Another evaluation criterion is whether the school received funding for equipment in previous DPI-administered grant awards in 2009 or 2010. More information and grant application materials will be issued in October. The USDA memo can be found at http://fns.dpi.wi.gov/fns_grantop.

The following resources will help you start to think about equipment purchases. The *Equipment Purchasing and Facility Design for School Nutrition Programs*, available at <http://www.nfsmi.org/documentlibraryfiles/pdf/20090312115009.pdf>, provides information on features to look for in equipment purchase. To find Energy Star rated equipment, visit the Food Service Technology Center at <http://www.foodservicetechnologycenter.com/saveenergy/energystar>.

Special Reminders

National Farm to School Month – October 2014

<http://www.farmtoschoolmonth.org>

National School Lunch Week – October 13-17, 2014

Theme: “Get in the Game with School Lunch”

<http://www.schoolnutrition.org/NSLW2014>

SNA of WI Fall Conference* – October 29-30, 2014

*Combined with the SNT’s Direct Diversion Training and Direct Diversion Processor Food Show

Location: Stevens Point, WI

<http://sna-wi.org/conferences-and-events/fall-conferences1>

Wisconsin F2S Summit – January 29, 2015

http://fns.dpi.wi.gov/fns_f2s

National Nutrition Month – March 2015

Theme: “Bite into a Healthy Lifestyle”

<http://www.eatright.org/nnm>

National School Breakfast Week – March 2-6, 2015

Theme: “Make the Grade with School Breakfast”

<http://www.schoolnutrition.org/nsbw>



Pop Quiz Answer:



True! A school may put non-sodium based spices like certain seasoning blends, black pepper, etc. on the serving line. They do not need to be measured as they do not contribute calories, sodium, saturated fat, or trans fat to the meal. Please note that the USDA encourages schools to use sodium-free herbs and spices as a way to increase vegetable consumption. To help you meet the new sodium targets that went into effect July 1, 2014, please review the sodium fact sheets below:

- http://www.fns.usda.gov/sites/default/files/jtf_sodium.pdf
- <http://www.doe.in.gov/sites/default/files/nutrition/nslp-idoe-program-aids02sodium-fact-sheet-idoe.pdf>

Culinary techniques for using seasonings can be found at <http://www.nfsmi.org/ResourceOverview.aspx?ID=301>.

School Nutrition News

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Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish).

USDA is an equal opportunity provider and employer.

For the Spanish translation of the USDA’s non-discrimination statement, please visit <http://fns.dpi.wi.gov/files/fns/doc/ndst.doc>.

DPI Toll-Free Helpline..... (800) 441-4563

Fax..... (608) 267-0363

Home Page:

<http://fns.dpi.wi.gov>

SNT Directory:

http://fns.dpi.wi.gov/fns_directory



School Nutrition News